

"Saturday, Sept. 6. Monday, Sept. 8"

DAILY TIMES FISH BUREAU.

To-day's Arrivals and Receipts.

Sch. Edwin B. Holmes, Georges, 50,000 lbs. fresh cod.
Sch. Vigilant, Sable Island Bank, 80,000 lbs. fresh cod.
Sch. Northern Eagle, seining.

To-day's Market.

Board of Trade splitting prices on fresh fish.—All cod caught on Le Have Bank and to the westward; large, \$1.70, medium \$1.25. All cod caught to the eastward of Le Have Bank, large, \$1.70; medium, \$1.10; cusk, \$1.20; haddock, 65 cts.; hake, 85 cts.; pollock, 50 cts.

Board of Trade prices: large handline Georges cod, \$3.50 per cwt., medium do., \$2.50; large trawl Georges, \$3.25; medium do., \$2.25; handline cod from deck, caught east of Cape Sable \$3.25; medium do., \$2.25; large trawl bank cod, \$2.25; medium do., \$1.75; large dory handline cod, \$2.50; medium do., \$2.12 1-2.

Hake sounds, 9 cts. per lb.

Fresh mackerel, 10 1-2 cts. apiece.

Large rimmed salt mackerel, \$180.0 per bbl.

Salt tinker mackerel, \$18 50 per bbl.

Georges halibut, 6 1-4 cts. per lb. for white and gray.

Boston

Sch. Boyd and Leeds, 2000 haddock, 19,000 cod, 3000 pollock.

Sch. Mary Edith, 5000 haddock, 2000 cod, 5000 hake, 3000 pollock.

Haddock \$2.50, large cod \$2 to \$2.50, market cod \$1.75 to \$2.

Fishing Fleet Movements.

Sch. Margaret landed a sick man at Halifax, cleared from that port on Wednesday. She had 20,000 pounds of halibut.
Sch. Dreadnaught was at Liverpool, N. S., Thursday.

Capt. Murray Larkin of sch. Edwin B. Holmes reports speaking sch. Neilson Y. McFarland on Brown's Bank recently.

Salem tickets 33 cts., Lynn 45 cts., Boston 60 cts., at Perkins & Corliss.

SHARP ADVANCE.

Georges Cod Sold Yesterday Above Card Price.

Georges cod look a sharp advance yesterday, when the fare of sch. Louisa Polleys at outside sales, went to Slade Gorton & Co. at \$4.25 per hundred weight for large and \$2.75 for mediums. This is an advance of 75 cents on large and 25 cents on medium, over the board of trade card prices.

\$37,000 in Ambergris.

Sch. David A. Story, formerly of this port, arrived at New Bedford on Sunday, from Brava, Cape Verde Islands, with 71 passengers, an unusual number to be brought from the islands in the fall.

The Story brings the report of an extraordinary find of ambergris. The little Portuguese packet Freeman, which made the run out to Brava from New Bedford in 24 days, was the lucky craft. Capt. Oliveira picking up a lump of 145 pounds, and worth about \$37,000.

Cod Scarce.

A dispatch from Provincetown says that latest advices from the crews of Grand bankers at sea confirm earlier reports of a scarcity of cod. Vessels engaged in the salt cod fishing industry from Provincetown had taken only one-third of a cargo each a short time ago, and the prospect for ultimate success is deemed dark.

DAILY TIMES FISH BUREAU.

To-day's Arrivals and Receipts.

Sch. Electric Flash, Maine Coast, 120 bbls. salt mackerel.
Sch. John S. Preason, seining.
Sch. Colonial, Sable Island Bank, 30,000 lbs. cod, 70,000 lbs. fresh cod.
Sch. Matthew Keany, Georges, 55,000 lbs. cod.
Sch. Maud M. Story, Georges, 45,000 lbs. cod.

Sch. Dawson City, shore, 4000 lbs. fresh fish.

Sch. Alena L. Young, shore, 2000 lbs. fresh fish.

Vessels Sailed.

Sch. Annie M. Parker, seining.

To-day's Market.

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Board of Trade prices: large handline Georges cod, \$3.75 per cwt., medium do., \$2.75; large trawl Georges, \$3.50; medium do., \$2.25; handline cod from deck, caught east of Cape Sable \$3.25; medium do., \$2.25; large trawl bank cod, \$2.50; medium do., \$2.00; large dory handline cod, \$2.75; medium do., \$2.25.

Hake sounds, 9 cts. per lb.

Fresh mackerel, 10 1-2 cts. apiece.

Large rimmed salt mackerel, \$18.00 per bbl.

Salt tinker mackerel, \$18 50 per bbl.

Georges halibut, 6 1-4 cts. per lb. for white and gray.

Boston

Sch. Clara R. Harwood, 20,000 haddock 9000 cod, 1000 hake.

Sch. Philomena Manta, 10,000 haddock, 12,000 cod, 500 pollock.

Sch. Pythian, 34 swordfish.

Sch. Hattie F. Knowlton, 1 swordfish.

Sch. Sheffeyld, 4000 haddock, 19,000 cod, 4000 pollock.

Sch. Thalia, 3000 haddock, 24,000 cod, 3000 pollock.

Sch. Helen B. Thomas, 14,000 haddock, 2000 cod, 4000 hake.

Sch. Emily Cooney, 13,000 haddock, 1500 cod, 6000 hake.

Sch. Maxwell, 2400 cod, 1500 pollock.

Sch. Azorian, 4000 cod, 2000 pollock.

Sch. Columbia.

Sch. Nellie G. Adams, 12,000 haddock, 16,000 cod, 2000 hake, 2000 pollock.

Sch. Maggie and Hattie, 12,000 haddock, 2000 cod, 12,000 hake.

Sch. Rose Standish, 1200 haddock, 12,000 cod, 3000 pollock.

Sch. Dorothy, 1000 haddock, 12,000 cod, 3000 pollock.

Sch. Agnes, 13,000 haddock, 60,000 cod, 3000 pollock.

Sch. Alcina, 12,000 haddock, 4000 cod, 2000 hake, 2000 pollock.

Sch. Frances Whalen, 20,000 haddock, 6000 cod, 10,000 hake, 1000 pollock.

Sch. Seaconnet, 12,000 haddock, 5500 cod, 1000 pollock.

Sch. Allen H. Jones.

Sch. Lettie and May, 16 swordfish.

Sch. Massasoit, 61 swordfish.

Sch. Mattie Brundage, 109 swordfish.

Haddock, \$2 to \$2.50; large cod, \$3; market cod, \$1 to \$1.25; hake, \$1.25; pollock, \$1 to \$1.25; swordfish, 9 cts. per lb.

Fishing Facts and Fancies.

Somewhere about 60 Canadian and American vessels baited at Channel, N. F., during the months of July and August, leaving something like \$60,000 among the people.

Wallace Field of Stonington, Me., was drowned while out tending his lobster traps Thursday afternoon. He was to have been married in about three weeks.

THE PARADISE FISH.

One of the Wonderful Piscatorial Rarities Found in China.

The oddest of all piscatorial rarities is the paradise fish of China. Like the German canary and one or two other species of bird and fish, this little finny beauty is the product of cultivation only, there being no place in the world where it is found in a wild state. In the land of the dragon they are kept and cultivated in ornamental aquariums, each succeeding generation of the little oddities exhibiting more diversified colors. The male is the larger of the two sexes, measuring when full grown three and a half inches. The body is shaped very much like that of a common pumpkin seed sunfish, its color surpassing in brilliancy any fish heretofore cultivated for the aquarium. The head of macropodus (that's his generic name) is ashy gray, mottled with irregular dark spots. The gills are azure blue, bordered with brilliant crimson.

The eyes are yellow and red, with a black pupil. The sides of the body and the crescent shaped caudal fin are deep crimson, the former having from ten to twelve vertical blue stripes, while the latter is bordered with blue. The upper surface of the body is continually changing color—sometimes it is white, at others gray, black or blue. The dorsal and anal fins are remarkably large, hence its generic name—macro, large; podus, fin or foot. Both fins are shaped alike and are striped with brown and bordered with a bright blue. The dull colored ventral fins are protected by a brilliant scarlet colored spine, extending three-fourths of an inch behind the body of the fin. The pectoral fins are well shaped, but transparent and colorless.

Erratum.

In the report of the power house hearing published in Saturday's TIMES, the type made it read \$219,000 of the increased capital stock to be applied for the new power station. It should have been \$29,000.

Good Stock.

Sch. Golden Hope, Capt. Douglass McLean, stocked \$3300 on her recent seining trip, the crew sharing \$77.

Big Swordfish Fare.

Sch. Mattie Brundage is at Boston today with the largest swordfish fare of the season, 109 fish.

This is a product well known in Norway where it has a large sale and forms a most nutritious food product. United States Consul V. E. Nelson writes from Bergen relative to it as follows:

"The fisheries represent one of Norway's chief industries and quantities of fish are sold at very low rates, particularly during summer. One way in which these are utilized is by means of an invention which quickly dries and pulverizes the flesh of fresh fish. The resulting product, called fish flour, is easy to transport from one place to another and has great nutritive value. A new and profitable branch of industry might be established in America by utilizing fish in this way."

We publish this in the hopes that some of our wide-awake business men may be led to investigate in reference to the process of producing this fish flour with a view of manufacturing it in this country. Who knows but there be money in it? It may be worth while to look into this in view as Consul Nelson intimates of establishing a new and profitable branch of